



LUNCH

served Monday -
Friday 11am - 2pm

Executive Chef Jeremy Esterly

STARTERS

MARINARA MEATBALLS

beef, pork, parmesan,
marinara sauce topped with
melted

mozzarella 10

MUSSELS

aromatic white wine broth,
roasted tomatoes, feta, fresh
basil, grilled focaccia bread 15

SPRINGER MOUNTAIN FARMS CHICKEN WINGS

confit jumbo wings, za'atar,
charred orange, fennel fronds,
mint buttermilk dressing 9

SANDWICHES

MEZZA LUNA BURGER

ground sirloin with
fontina, cheddar or
cambozola cheese, grilled
ciabatta 13

GRILLED CHICKEN

bruschetta, arugula,
mozzarella grilled ciabatta
15

GRILLED VEGETABLE

pesto, mozzarella 12

COMBINATIONS

SOUP AND SALAD

bowl of soup, choice
of half mezza luna or
house caesar 12

PIZZA AND SALAD

choice of eight inch
pizza, choice of half
mezza luna or house
caesar 14

SOUPS & SALADS

MEZZA LUNA

cumin carrots, feta, cucumbers, cherry
tomatoes, radish, sherry vinaigrette 6/12

HOUSE CAESAR

garlic focaccia croûtons, parmesan 5/10

STRAWBERRY SPINACH SALAD

baby spinach, strawberries,
savory pecans, feta cheese with green Goddess
dressing 8/15

GRILLED SALMON NICOISE

herb potatoes, haricot verts, kalamata olives,
cherry tomatoes,
soft boiled egg, capers, roasted red peppers 18
add chicken 5 - add salmon 10 - add shrimp 6

HOUSE SPECIALTIES

FRESH CATCH

prepared daily by chefs 24

CRAB CAKE

roasted potatoes, tiny green beans, lemon butter
sauce 17

LASAGNA

house bolognese, mushrooms, ricotta, provolone,
parmesan 14

CHICKEN OR VEAL PICCATA

choice of marsala sauce or lemon butter caper sauce,
garlic spinach, spaghetti 15/17

SPAGHETTI BOLOGNESE

pork and beef ragout, tomatoes, aromatics,
red wine, parmesan 15

WOOD FIRED PIZZAS

SANTA MARGHERITA

fresh tomato,
mozzarella, basil 11

CHEESE

marinara, provolone,
parmesan 10

FENNEL SAUSAGE

marinara, roasted garlic,
spinach, red onions 13

GRILLED CHICKEN PESTO

provolone, mozzarella
12

AMANTI DELLA CARNE

marinara, pepperoni,
fennel sausage, salami,
capicola, caramelized
onion, prosciutto 15